

TEXTBOOK



C A B E R N E T S A U V I G N O N

N A P A V A L L E Y

• H I G H L I G H T S •

- A diverse array of superb sites in Napa Valley deliver structure, balance and purity.
- Restrained viticultural and winemaking practices lead to varietal purity and a balanced flavor footprint.
- Classic Bordelaise winemaking (handwork in vineyard, hand-picking and hand-sorting, new French oak barrels, egg-white fining, unfiltered) provides an impeccably balanced result.

• V I N T A G E 2 0 1 7 •

Vintage 2017 had a great growing season and led to delicious, high-quality wines. We had a mild spring followed by unusually cold weather at flowering which reduced the crop size a little. At harvest the berries had good color and flavor and while fermenting, our 2017 Napa Valley Cabernet Sauvignon lots showed nice texture.

• V I N E Y A R D S •

Our Napa Valley Cabernet Sauvignon comes from four diverse sites situated across the valley. The Oak Knoll Cabernet lot exemplifies its provenance with its incredible balance. The Calistoga and Rutherford lots showcases fruit and color. Our Oakville District Merlot site, downslope from Harlan, again strutted its stuff, delivering color, seductive grape tannins and aromatics. We do not endeavor to make an uber-ripe, over-oaked Cabernet Sauvignon. Instead, we look for nuance and balance. Collectively, our 2017 showcases superlative “Napa Valley Cabernet” in a classic, delicious and very well-mannered way.

Regional Composition: 100% Napa Valley (64% Oak Knoll AVA, 18% Rutherford AVA, 12% Calistoga AVA, 6% Oakville District AVA)

Varietal Composition: 94% Cabernet Sauvignon, 6% Merlot

• F E R M E N T A T I O N A N D M A T U R A T I O N •

Harvest began in late September and was wrapped up on October 6. Clusters were field-sorted and then hand-picked, and then at the winery hand-sorted (berry-by-berry) at an average of 24.5 Brix. Cold soaking for 2 days in open-top temperature-controlled fermenters developed color and flavor (in the absence of alcohol). Fermentation began spontaneously with prevailing, local yeasts and one daily punchdown kept the cap immersed in must, extracting superb flavor and structure. After inoculation with cultured yeasts and twenty-six days on their skins the must was gently pressed into French oak barriques at 5 brix where it completed fermentation. A dollop of Oakville District Merlot lot was used, adding really nice mouthfeel and mid-palate. Barrels were 100% French, 30% new, three-year air-dried, medium-plus toast and hand-bent by Cadus and Francois Freres in central France. Fourteen months barrel maturation with only one racking and one organic egg white fining integrated flavors and developed its wonderfully smooth mouth-feel.

We believe it is a “textbook” example of this noble variety grown in this outstanding appellation and that it can be enjoyed for several years to come.

pH: 3.71 Alc: 13.3% Suggested Retail Price: \$33.00

The Pey Family